CENTER FOR SENIOR ACTIVITIES—SEPTEMBER 2009 MENU

MONDAY	TUESDAY	WEDNESDAY		THURSDAY		FRIDAY	
	1		2		3		4
	Curried Chicken	Salisbury Steak/gravy		BBQ Pork Chop		Baked Manicotti	
	Rice	Mashed Potatoes		Baked Sweet Potato		Meat Sauce	
	Chef Vegetable	Chef Vegetable		Chef Vegetable		Broccoli	
	Coleslaw	3 Bean Salad		Salad		Caesar Salad	
	Tropical Fruit Salad	Tapioca Pudding		Fresh Fruit		Cookie	
7	8		9		10		11
	Salmon Burger	Pork Marsala		Chicken Pizzaiola		Crab Cake	
CLOSED	Sweet Potato Fries	Rice		over Pasta		over Field Greens	
	Chef Vegetable	Chef Vegetable		Broccoli		Potato Salad	
	Tossed Salad	Tomato Salad		Salad		Carrot Raisin Salad	
	Oranges	Jello w/topping		Birthday Cake		Fruit	
14	15		16		17		18
Filet of Sole/Lemon Sauce	Bratwurst	Pasta w/Meatballs		London Broil		Tomato Soup	
Baked Potato	Potato Salad	Chef Vegetable		Rosemary Potatoes		Chunky Chicken Salad	
Broccoli	Sauerkraut	Cauliflower Salad		Chef Vegetable		Pasta Salad	
Tomato Salad	Green Salad	Peaches		Tossed Salad		Cold Chef Vegetable	
Fresh Fruit	Rice Pudding			Cookie		Jello	
21	22		23		24		25
Swedish Meatballs	Roast Turkey w/gravy	Pork Loin w/Gravy		Chicken Parmesan		Sausage & Peppers	
Egg Noodles	Mashed Potatoes	Baked Potato		Spaghetti		Roasted Potatoes	
Green Beans	Chef Vegetable	Chef Vegetable		Chef Vegetable		Chef Vegetable	
Tossed Salad	Salad	Apple Raisin Salad		Caesar Salad		Salad	
Honeydew Melon	Sherbet	Fruit		Orange		Yogurt	
28	29		30				
Fiesta Chicken	BBQ Ribs	Meat Loaf					
Corn Niblets	Beans	Whipped Potatoes					
Chef Vegetable	Squash Medley	Chef Vegetable					
Green Salad	Cole Slaw	Spinach Salad					
Cantaloupe	Cake	Watermelon					

Salad, Bread, Butter and Milk served daily Lunch is served at 12 noon. Reservations are required at least 24 hours in advance--341-5099

Suggested Donation: \$4-\$6

^{*}Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.